

SEASON-END CLEARANCE SALE

BEGINS TOMORROW, FEBRUARY 12TH, AT 9 A. M., AND WILL LAST ONLY 10 DAYS.

Bargains That Talk and Will Be Talked About

COATS Our Entire Stock, not one reserved. Values up to \$30

SUITS Our Entire Stock, not one reserved. Values up to \$25

DRESSES Our Entire Better Stock. Former selling prices up to \$20

\$15.00, \$20.00, \$22.50, \$25.00 and Even \$30.00 Worth Garments for \$5.00—Can You Beat It?

| Coats | Suits | Dresses |
|--|---|---|
| All our coats, including Plush, Wool Plush, Matelans, Overplaid, Mixtures, Imported Zibelines, Broadcloths, Corduroys, etc. (with the exception of 15 Plush Coats of Salt's Fabric that will be offered at \$10.95) all to go in this record-breaking event at this ridiculously low figure— | Handsome new, this season's models in Gabardines, Poplins, Whipcords, Cheviots in all the wanted colors. Just the kind of a suit you want for now and early Spring wear. We need the room for the Spring stock already pouring in on us—hence this Clearance Price— | This final clearance offers to you Dresses—beautiful models in all Silk Crepe de Chines, Taffetas, Novelities and combinations. Dresses that were made to retail at anywhere from \$12.98 to \$20.00—Also Evening Dresses, not one in the house reserved. All to go at this low price in this great Sale— |
| \$5.00 | \$5.00 | \$5.00 |

Not Never, Never Before Did You Buy Such Bargains
SIMPLY BECAUSE NEVER BEFORE IN THE HISTORY OF RETAIL TRADE IN THIS OR ANY OTHER TOWN WERE YOU OFFERED VALUES LIKE THESE

| DRESSES FOR WOMEN AND MISSES | COATS For Women and Misses and Juniors |
|---|--|
| All-Wool Serge (both Storm and French qualities), Wool Poplins, Wool Voles, Novelities and Silk Poplins—\$5, \$6, \$7, \$8—Yes, and even \$10 Values! | |
| At \$2.90 | \$2.00 |

Whether You Need a Dress or Not—You Ought to Buy Two

Women of Bridgeport who frequent this popular shop, and who have attended our last, "Sensational" Sale, need no expostulations on the real merit of the values we offer. But, in this Final Clearance Event, with the help of some of our manufacturers, we will outdo and break all records established, even by us in the "Value-Giving" line.

A LIMITED NUMBER OF THESE—PLEASE SHOP EARLY FOR BEST SELECTIONS—THEY ARE THE KIND OF OFFERINGS THAT GO FAST!

All-Wool Serge, All-Wool Coverts, and Plaid and Striped

Worth \$2, \$3, \$3.50 and \$4

Skirts 75c

Only One to a Customer

WE ARE NOT GOING OUT OF BUSINESS

On the contrary, we have already in this busy little place of ours as big a variety of Spring Suits and Dresses as can be found in town. But, we operate four stores and it is our policy in every store not to carry anything over a season—hence these sweeping reductions on regular seasonable goods, supplemented by values in merchandise that you need right along—AT PRICES YOU CANNOT DUPLICATE ELSEWHERE—just to make trading brisk here during these between-the-season days.

Cotton Dresses (No. Not House Dresses, Which Kind Is Offered Regularly for 98c) —BUT—\$4.00, \$4.50, \$5.00, \$6.00, \$7.00, and even \$8.00 Season Values

VOILES, GINGHAMS, PLAIDS, RATINES, FRENCH AND IRISH LINENS, LAWN, NOVELTIES, ETC.

ALL SIZES AND COLORS

88c

PLEASE SHOP EARLY FOR BEST SELECTIONS

THE DEAL CLOAK AND SUIT SHOP

1200 Main St Bridgeport, Conn.

Upstairs—With the Main Silk Store—Upstairs

Players' Fraternity

Likely to Smash Now

That Peace Has Come

There is a lot of conjecture as to the future of the Players' Fraternity, writes R. E. McMullin in the Boston Journal. In war times the organization headed by Dave Fultz was always able to absorb a certain portion of the limelight and to find an excuse for its existence. That it is now in jeopardy is certain. The only way that it can be a big factor in baseball is by having the absolute and unquestioning allegiance of its members, even to the extent of being willing to sacrifice pay and prestige for the principles for which the Fraternity is supposed to stand.

That will never come to pass. There never will be a time that Fultz or any one else can call the players out on a strike or seriously threaten such action. Just so long as the player is willing to behave peacefully with the magnate through the medium of his association then there may be a chance for the Fraternity to exist as a body, whose best bet will be a meek attitude of suggestion rather than a militant attitude of demand. Furthermore, in the light of past records, it is not altogether certain that the magnates will care to pay even a casual attention to the players' body.

There is very little reason for the existence of the Fraternity in a certain sense. Our sympathies are always with the player, personally, but we know that any body that proposes to have any of the attributes of a trades union must be based on real wrongs. Trade unionism grew out of abuses of labor by combinations of capital. It can hardly be said that ball players have such abuses to bind them together into concerted action in any one direction.

In still another way the Fraternity is bound to be a failure, in that it appears to concern itself absolutely with relations between employer and employee. It has neglected the big play that it might have made by seeking publicity to better the class of baseball from a player's standpoint, to take a militant stand for clear sportsmanship and to endeavor to enforce regulations to this end.

The founding of an employment bureau as an adjunct of the Fraternity answers a certain purpose, but as it will not obviate the necessity of having agents to look up the players on the waiting list, the employment bureau will not amount to much. Any big league club has enough applications of its own on file to start an employment agency itself.

JEWISH SCHOOL REOPENS.

Berlin, Feb. 11.—The Jewish school at Kovno, Russia, has been reopened by permission of the German authorities.

"STARVATION" AS CURE FOR DIABETES

Following the lead of New York and Boston, where it was successfully developed, physicians in Hartford have demonstrated by actual cases that diabetes, a disease hitherto listed as incurable, is amenable to treatment and, in some cases, at least, is curable. The treatment used is the so-called Allen "starvation" cure, a method which depends not at all on drugs but primarily on literal starvation for a period varying from two or three days, in normal cases, to 8 or 10 days in others. The method has been tried by a number of Hartford doctors, who are enthusiastic in their praise of it and are almost unanimous in saying that it is the only successful treatment for diabetes yet developed.

The treatment was worked out by Dr. Frederick M. Allen of Boston in experiments at the laboratories of the Harvard Medical School and was the result of experiments with animals. It is the first case, or one of the first cases on record, in which vivisection has resulted in the discovery of an actual cure for an "incurable" disease. Dr. Allen started the experiments about three years ago. He produced the disease experimentally in animals and then attempted to cure them. The basic problem in diabetes cases is to check the excretion of sugar and Dr. Allen found that he could stop the excretions by starvation and by following the starvation periods with careful dieting. He published the results of his experiments in book form and announced that the cure of the disease in human beings by his method was "a feasible experimental problem."

The Rockefeller Institute in New York agreed with Dr. Allen in this opinion and gave him an opportunity to test his theory on patients at the Rockefeller Hospital in that city. Exactly the same methods were applied at the Rockefeller Hospital, of course, except that patients were used who were already afflicted with the disease. The same results were obtained—namely the disease was cured.

The next step in the development of this treatment was taken in the Massachusetts General Hospital of Boston, where the experiments demonstrated by Dr. Allen were repeated by Dr. Lewis Webb Hill under the direction of Dr. Roger I. Lee, Dr. William H. Smith and Dr. Cabot of the hospital staff. The starvation part of the treatment had already been worked out thoroughly by Dr. Allen, but the "follow up" treatment of dieting was not then so thoroughly understood. With laboratory work and tests in every store not to be assisted by Miss Rena S. Eckman, dietitian of the hospital, Dr. Hill worked out an elaborate system of diets, which covered every phase of the secondary treatment and he published the results of his studies in a second book on the subject. Since then doctors have had full descriptions of every part of the treatment available by the aid of which they can avoid the dangers of experimentation.

Little is known even now as to the cause of diabetes, except that it is supposed to result in every store not to be assisted by Miss Rena S. Eckman, dietitian of the hospital, Dr. Hill worked out an elaborate system of diets, which covered every phase of the secondary treatment and he published the results of his studies in a second book on the subject. Since then doctors have had full descriptions of every part of the treatment available by the aid of which they can avoid the dangers of experimentation.

The starvation treatment aims at only one thing, checking the waste of sugar, or as it is sometimes loosely described, driving the sugar out of the system. The theory is that if no food of any kind is supplied to a diabetic patient, no sugar and no material which can become transformed into sugar will be supplied. Under these conditions the body will soon cease to throw off the stored supplies of sugar. The starvation is generally kept up for two or three days, although sometimes for much longer periods. By tests it can be determined when the body has ceased to throw off sugar and consequently when it is unnecessary to continue the starvation.

The body cannot, however, long exist without a sugar supply and the sugar to keep it alive without producing enough to start the wasting process again. This is done by supplying at first food which contains a very small proportion of carbohydrates, or sugar-material food. This has also been found to be the supply of carbohydrates can be slowly increased to the point where enough sugar is supplied so that there is sufficient vitality for work and comfort and yet not enough sugar to start the wasting process. In other words, as long as the dieting is maintained the patient is normal, except that he must be careful as to what he eats. Digressions from the prescribed diets and other things may cause a renewal of the excretion process, but this can be checked again by a repetition of the starvation treatment.

During the "starvation" period the patient is "fed" on whiskey, coffee and, in some cases extracts of meat, or thin, clear soups. These are prescribed enough to start the process, but as fuel to keep up the strength of the patient and in carefully prescribed amounts. The whiskey, for instance, is generally given in one dose during the process and it is also advisable for fat patients to reduce. Both methods of treatment, as well as the basic principles of the starvation process, are found to all the old beliefs as to how diabetes should be treated. During the dieting process carbohydrates are prescribed in sufficient quantities to furnish about 2,000 calories a day, in contrast to the 3,000 calories that are necessary for most normally healthy persons.

The alarming of Montenegro troops by their Austrian conquerors has been completed.

STILL GROWING

On Saturday, Feb. 12th, our new Branches at Boston, Mass., and Passaic, N. J., will open for business, adding two more links to our ever-lengthening chain. As a celebration of these new openings we have endeavored to offer you some extraordinary values for SATURDAY. Look over the prices given below, then come in and see the quality. You cannot beat either one.

| LEAN FRESH Pork Loins | THE MOHICAN COMPANY The Big Store Around the Corner | FRESH GROUND Hamburg Steak |
|--|--|---|
| lb 13c | FANCY ELGIN CREAMERY BUTTER lb. 30c | 2 lbs. 25c |
| ROUND-SIRLOIN PORTERHOUSE STEAKS lb. 15c | 9 TO 10 A. M. SELECTED FANCY EGGS | HOUR SALE GUARANTEED DOZ. 24c |
| 10 TO 11 A. M. Lean Fresh Shoulders lb 10 1/2c | 4 TO 5 P. M. Fancy Prime RIB ROAST lb 14c | 4 TO 5 P. M. Sweet Florida ORANGES For 18 21c |
| CHUCK BEEF lb 14c | Strictly Fresh EGGS Doz. 39c | YEARLING LAMB LEGS lb 17c |
| BOILING BEEF lb 12c | Meadowbrook Creamery BUTTER lb 33c | SPRING LAMB LEGS lb 20c |
| BONELESS PORT ROAST lb 16c | Best Pure LARD lbs. 25c | FORE TENDER LAMB lb 14c |
| PRIME RIB ROAST lb 16c | White COMPOUND lb 12c | S. & B. BEST BACON lb 23c |
| LEAN FRESH SHOULDERS lb 12c | Premium OLEO lb 23c | FANCY LARGE ROASTING FOWL lb 24c |
| LEAN FRESH HAMS lb 18c | Good Table BUTTER lb 28c | FANCY WESTERN FOWL lb 22c |
| LEAN SMOKED SHOULDERS lb 12 1/2c | FANCY SELECTED EGGS lb 26c | LARGE STEWING FOWL lb 18c |
| FANCY LEAN BACON By the Strip lb 23c | | FRESH SLICED LIVER lb 7c |
| PLATE CORNED BEEF lb 10c | | CORNED SPARE RIBS lb 10c |
| RUMP CORNED BEEF lb 15c | | CUDAHY'S CURE HAMS lb 18c |
| Fresh Cut PORK CHOPS lb 14c | Rich Old CHEESE lb 22c | Native Rump VEAL ROAST lb 20c |
| 1 pk. Buckwheat 40c | Grape Fruit ea 5c | 1 Bot. Port or Sherry Wine Both For 87c |
| 1 Bot. Syrup | Tangerines Doz. 12c | 1 Bot. Rye Whiskey |
| Dinner Blend 19c | Navel Oranges Doz. 23-30-35c | |
| Coffee lb 25c | Florida Oranges Doz. 18-25-30c | Crema Dementhe Bot. 85c |
| Rolled Oats 25c | Hallowee Dates 3 lbs. 25c | Best Kummel Bot. \$1.00 |
| 7 lbs. Mohican Best Soap 7 Cakes 25c | Tomatoes lb 12c | Golden Wedding Whiskey Bot. 95c |
| Choice Evap. Peaches 3 lbs. 25c | Native Celery 2 Bunches 25c | Old Raven Whiskey Bot. 85c |
| Mohican Pork and Beans 3 Cans 25c | Romaine and Lettuce Head 7c | |
| Post Toasties 3 Pkgs. 25c | Water Cress Bunch 5c | 1/2 pk. Potatoes All 4 lb. Wht. Turnips For 1 hd. Cabbage 33c |
| Macaroni and Spaghetti 3 Pkg. 25c | Bananas Doz. 15c | |
| Blue Tip Matches 3 Pkg. 10c | Egg Plant ea 12-15c | |
| | Spanish Onions 3 for 10c | |
| | ROLLS BUNS BISCUITS Doz. 8c | |
| | Lemon Meringue PIES each 15-30c | |
| | CHERRY CAKES each 10c | |
| | BEST BREAD Loaf 4c | |

ONE OR TWO OUNCES A YEAR.

The United States produces more fish and eats less than any other sea-coast nation. With the most fertile fishing banks in the world lying but a few miles from its shores the largest fish pier in the world located at Boston, one of its ports; and one of the swiftest and most efficient transportation systems possible at its service, the United States has not yet learned the lesson, long since digested by Europe and Asia, that by increasing its consumption of fish it will increase its general health and decrease the much-discussed "cost of living."

Germany, Russia, with its great sea coast, the British Isles; all maritime centers, are such great consumers of sea foods that they are annually forced to import large quantities of fish to supply the needs of their population. America, ignorant, apparently, of the advantages to be gained by eating fish, actually exports to these countries, instead of using it herself.

England, one of the biggest importers of fish, consumes nearly 50 pounds of fish per year per person. In the New England states, the center of this country's fisheries, where the consumption of sea foods should be greatest, only about 13 pounds of fish per capita is consumed annually. And inland this drops appreciably.

Yet there is no logical reason for this. Transportation facilities are such that fresh fish can be shipped to reach an inland consumer in far better shape than fresh fish can be shipped to reach even the port of Humber. The handling of fresh fish from the time it is caught on the banks to its delivery to the consumer has been reduced to a science.

Federal government experts, long engaged in what has been to date a somewhat fruitless endeavor to call the attention of the general public to the possibilities of fish as a healthful, tasty, and economical food, bring out the point that increased consumption of fish should not mean an increase in price.

There is no cost of production, as is the case with meats, no cattle to be fed and fattened; no soil to be fertilized and weeded. The sea, unaided, produces the fish, and it requires only an increased demand to bring about an increase in the catch.

Another point to be noted is that Europe and Asia utilize sea foods many varieties of fish designed by the popu-

lation of this country. The skate or ray, the shark, the squid, and the albacore, are sold here to some extent it is true, but they find their sale among the foreign born population, which has learned from experience that they are not alone edible, but actually delicious.

Familiarity, it is said, breeds contempt, and perchance this is the case with fish foods in this country. They are so easy to get, so reasonable in price, that their desirability is lost sight of by the consumer, while abroad where the fish are smaller, poorer in quality, and none too reasonable in cost, they are hailed with delight.

Fish is shipped daily from Boston to the inland west, but its consumption there is confined pretty much to former inhabitants of the coast states. Its use as a general thing in this country, too, is confined to one day a week, Friday. Abroad, it is eaten several times a week, and in some families, forms a regular part of the daily menu.

Knowledge of the many appetizing ways in which fish may be prepared for the table is largely responsible for this. The European housewife is an expert fish cook, a gentle art in which as yet the average American housewife has not trained herself.

To cook fish properly does not require the cognizance of any mystic art, nor any particular trouble. But it does require knowledge. Like all simple matters, it's easy when you know how.

Incidentally, there is hardly any variety of food susceptible to so many variations in cooking as fish. A cod, for example, may be fried, baked, boiled, made in patties, salads and served in a thousand ways. In food value, and in taste, it is equally satisfactory whether served fried, plain, or made into an elaborate dish.

Nearly 165,000,000 pounds of fish are annually landed at the Fish Pier, Boston, alone, and from that port fish are shipped to all sections of the country.

ALLIES' WAGONS BURNED.

Dubuque, Ia., Feb. 11.—A fire which last night destroyed the warehouse of the A. A. Cooper Wagon & Buggy Co., caused a loss of \$300,000, according to estimates today. It is said that most of the wagons were built for the Allies in the European war.

MARRIED.

SCRANTON—JUELICH—In New Haven, Jan. 26, Miss H. Henrietta Juelich of Scranton, and Raymond B. Scranton of New Haven.

SWENSON ANDERSON—In Stamford, Feb. 1, Carl Swenson and Anna Anderson.

ELLY-COLES—In Winsted, Feb. 7, George Elly and Miss Lilly Coles.

WALDRON-CUSACK—In Norwalk, Feb. 2, William C. Waldron and Miss Naomi C. Cusack.

FISHER-MURPHY—In Danbury, Feb. 3, J. J. Harry Fisher of Columbus, Ohio, and Miss Marjorie Murphy.

CARRIER-FINCH—In New York, Feb. 3, Archie S. Carrier and Miss Grace Finch, both of Norwalk.

GRAY-SPRO—In New York, Feb. 4, Cyrus W. Gray, Jr., and Miss Augusta Spiro, both of Norwalk.

MULLEN-BRADEN—In Norwalk, Jan. 23, William Mullen and Miss Edna Braden of Cannondale.

DIED.

TYLER—In Stamford, Feb. 2, Mary Loder, widow of John Tyler.

DAILY—In Stamford, Feb. 1, John Daily, in his 82d year.

MNALLY—In Danbury, Feb. 3, Katherine, wife of Edward D. McNally, aged 35 years.

GRIGORY—In Danbury, Feb. 4, Miss Mary Emeline Gregory, aged 70 years.

RYAN—In Danbury, Feb. 11, Mrs. Winifred Ryan.

GRIGORY—In Danbury, Feb. 3, Miss Lucy M. Gregory, aged 33 years.

HORTON—In Bethel, February 2, Sarah, widow of George Horton, in her 77th year.

BRADLEY—In Danbury, Feb. 6, Mrs. Elsie Bradley.

SIMPSON—In Shelton, Feb. 2, Mrs. Louise M. Simpson.

BABCOCK—In Shelton, Feb. 4, Mary Ellen, wife of George W. Babcock, aged 28 years.

LEWIS—In Shelton, Feb. 6, Mrs. Cornelia Johnson Lewis, aged 57 years.

GLOVER—In Norwalk, Feb. 5, Moses H. Glover.

MCARTHUR—In Danbury, Feb. 4, Daniel McArthur, aged 53 years.

NASH—In Norwalk, Feb. 3, Agnes, widow of George Nash, aged 78 years.

MEIKER—In Westport, Feb. 2, Walter Meiker, aged 65 years.

REYNOLDS—In Greenwich, Feb. 2, William H. Reynolds, aged 61 years.

BUELL—In Norwalk, Feb. 7, Miss Rachel Buell, aged 71 years.

STOMMEL—In Norwalk, Feb. 7, Miss Grace E. Stommel, aged 37 years.